



Carnival Culinary Solutions Establishment # 20103

Office: (504) 897-5454 Fax: (504) 897-5465

803 Jefferson Hwy Suite 200 Jefferson, LA 70121

Product Specification

Product Details

Item Number: 6576

Product Name: Dirty Rice Base

DIRTY RICE BASE

INGREDIENTS: WATER, BEEF, ONION, BEEF LIVER, BELL PEPPER, MARGARINE (VEGETABLE OIL BLEND [PALM OIL AND SOYBEAN OIL], WATER, SALT, CONTAINS LESS THAN 2% OF SOY LECITHIN, VEGETABLE MONO & DIGLYCERIDES, POTASSIUM SORBATE, CITRIC ACID, NATURAL & ARTIFICIAL FLAVOR, BETA CAROTENE, VITAMIN A PALMITATE ADDED, WHEY), MODIFIED FOOD STARCH, GARLIC, CHICKEN BASE (CHICKEN AND CHICKEN STOCK, SALT, HYDROLYZED SOY, CORN AND WHEAT PROTEINS, MALTODEXTRIN, CHICKEN FAT, SUGAR, DRIED WHEY, 2% OR LESS OF NATURAL FLAVORS, DISODIUM INOSINATE, DISODIUM GUANYLATE, CORN OIL, AUTOLYZED YEAST EXTRACT, NATURAL EXTRACTIVES OF TURMERIC AND ANNATTO), PORK BASE (ROASTED PORK AND PORK JUICES, SALT, SUGAR, HYDROLYZED CORN, SOY, AND WHEAT PROTEIN, SPICE, GARLIC POWDER, ONION POWDER, YEAST EXTRACT, CARAMEL COLOR (SULFITES, WATER, VEGETABLE BASE [WATER, CARROTS, CELERY, CABBAGE, ONIONS, PARSLEY, PARSNIPS], LESS THAN 2% OF: SPICES, SALT, SODIUM BENZOATE AS A PRESERVATIVE), THIAMINE HYDROCHLORIDE, DEXTROSE, DISODIUM INOSINATE, DISODIUM GUANYLATE, FLAVORING, LACTIC ACID. CONTAINS SOY AND WHEAT.), SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT, SODIUM BENZOATE, LESS THAN 1/10 OF 1% AS A PRESERVATIVE), CARAMEL COLOR, SPICES, DEHYDRATED ONION, SALT, GRANULATED GARLIC, PARSLEY, CELERY SALT, SUGAR, GREEN ONION, CAYENNE PEPPER.

CONTAINS : SOY, MILK AND WHEAT



ITEM# 6576
LOT# 0000

MFG:00/00/2024
BEST BY:00/00/2025



KEEP FROZEN



803 JEFFERSON HWY STE. 200
JEFFERSON, LA. 70121
ESTABLISHMENT#20103

4 - 4.5 LB BAGS NET WT. 18 LBS.

Storage/Shelf Life: 18 months at 0°F or below

Packaging: 4/4.5lb pouches

Case Net Wt.: 18lb

Height: 5.89"

Width: 8.32"

Depth: 11.95"

Ti/Hi: 16x6

Physical Description

Aroma: Clean, Fresh; reasonably match a standard.

Appearance: Base for making Dirty Rice

Allergen Statement

Contains: SOY, MILK & WHEAT

UPC



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Nutrition Facts	
1 serving per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	40
% Daily Value *	
Total Fat 3g	4%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 230mg	10%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.4mg	2%
Potassium 40mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients: Water, Beef, Ground, 85% Lean Meat / 15% Fat, Raw, Onions, Chicken, Liver, Peppers, Green, Margarine, Modified Corn Starch, Garlic, Base, Chicken, Base, Pork, soy sauce, Caramel Color, spices, Salt, Garlic Powder, Parsley, Dried, black peppper, Sugar, Celery Salt(salt & celery seed), Green Onions, Cayenne peppper

Contains: Milk, Soy

Confidentiality

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without prior written permission of the company.

Warranty Statement

This product will be manufactured in accordance with all current relevant US legislation. The information stated is given in good faith and is based upon the product formulation and data provided by our raw material suppliers. All reasonable precautions that could be expected of a reasonable manufacturer have been taken, however, no absolute guarantees can be given that trace/carry-over residues will be totally absent.

Carnival Dirty Rice Cooking Instructions

Yield: One Full Size 2" Hotel Pan

Ingredients:

- 2 bags (4.5 lbs. each) of Carnival Dirty Rice Base, thawed
- 8 cups of uncooked parboiled rice
- 4 cups of hot water

Procedure:

1. **Preheat the Oven:** Set your oven to 350°F (175°C) to get it ready for baking.
2. **Heat the Dirty Rice Base:** Place the unopened bags of Dirty Rice Base in a large pot of boiling water. Let them heat for about 20 minutes.
3. **Prepare the Rice Base:** Carefully remove the bags from the boiling water. Open them and pour the contents into a 2-inch deep, full-size hotel pan. Be cautious, as the contents will be very hot.
4. **Add the Rice:** Mix in 8 cups of uncooked parboiled rice with the Dirty Rice Base until evenly distributed.
5. **Cover the Pan:** Tightly cover the pan with plastic wrap first, then cover again with foil. This helps to prevent water from evaporating during baking.
6. **Bake:** Place the covered hotel pan in the preheated oven. Bake for approximately 45 minutes, keeping in mind that baking times may vary.
7. **Rest and Serve:** After baking, remove the pan from the oven but keep it covered. Allow it to rest for at least 15 minutes. Then, uncover, stir, fluff the rice, and it's ready to serve.